DRESSED TANQUERAY NO. TEN & TONIC

Tanqueray No. TEN dressed with pink grapefruit & thyme

Tanqueray No. TEN dressed with an orange wedge & mint

Tanqueray No. TEN dressed with red chili & lime

Tanqueray No. TEN dressed with lemon wedge & rosemary

GANDTea









Ham and Cheese Savory cheddar scone, shaved ham, watercress, dried cherry tomato

Hummus
Spinach bread and pickled carrot

Smoked Salmon Lemon bread, cream cheese, salmon caviar

The Vegetarian
Grilled vegetables, basil pesto on rye bread



Buttermilk and Fruit Scone
With clotted cream and Irish mango jam



Mississippi Mud Pie Moist Chocolate cake, fresh raspberry

Orange Financier
Orange Curd

Raspberry Macaroon

Victoria Sponge Strawberries, Chantilly cream

€30

Complete your Afternoon Tea experience with a glass of champagne

TAITTINGER BRUT NV CHAMPAGNE €17.50

PROSECCO MARCA ORO VALDO DOCG €8.50





Your cocktail shall be served in a tea pot

Crafted Cocktail
A refreshing version of the classic G&T
Tanqueray Gin, lime and apple juice
infused by our selection of purees
and flavour elixirs

O R

Tanqueray Infused Earl Grey Tea Tanqueray, Earl Grey, honey, lime peel pimento peppercorn



Crab and Prawns Cucumber, crab salad, marinated prawn, pickled shallot

> Beetroot Goat's cheese, rocket, wholegrain wrap

Caesar's Taco Classic Caesar salad in crisp Parmesan and polenta taco

Chicken and Egg Tandoori chicken, siphoned egg



The G&T
Tanquerey Gin Panna Cotta,
tonic foam, cucumber caviar

Pineapple Colada Rice pudding, Gin infused pineapple

Lime Gimlet Cheesecake

Clover Club Macaroon Gin and Raspberries

€32

Please inform us of including any food we should be made menu request.

any special dietary requirement allergies or intolerances th aware of when preparing you